



BALGOWNIE

A LA CARTE

Native herb focaccia / whipped butter / herb oil \$4pp

ENTREES

Soup de jour \$15

BE feature oysters (4) / rose mignonette / YV caviar (GF DF) \$24

Four Pillars gin cured Buxton trout / citrus gel / smoked trout  
mousse / pickled shallot / mountain pepper aioli / pomegranate  
crispy wild rice (GF DF) \$24

Local heirloom tomato, herbed YVD goats' cheese and caramelised  
onion tart / basil oil / sticky balsamic / crystalised rosemary (V) \$23

Confit duck and lentil cigar / orange and rhubarb compote /  
fennel and chive salad / BE Shiraz gastrique (DF) \$25

Cured beetroot / cumin 'mayo' / avocado mousse / radish  
shallots / golden beet crisps / toasted buckwheat (GF VE) \$22

Pork and chive terrine / truffle mayo / bread and butter pickles  
crisp sourdough / red elk / mustard dressing (GF DF) \$24

MAINS

Grilled Humpty Doo barramundi / creamed corn / silver beet / roast  
cashews crisp bacon / bean sprout salad / soy and ginger glaze (GF DF) \$42

Crispy Berkshire-Duroc pork belly / whipped broccoli / potato and  
thyme gratin / preserved cabbage and apple salad / BE jus (GF) \$44

Warm smoked duck breast / caramelised carrot / grilled fennel /  
pickled grapes / radish / orange infused jus (GF DF) \$43

200g grilled sirloin / celeriac puree / polenta & herb Pont Neuf black  
garlic Brussels / grilled baby leek / blistered tomatoes / BE jus (GF) \$46

Roast pumpkin risotto / crumbled YV feta / candied pepitas /  
crisp parmesan / sage beurre noisette (GF V) \$40

FOR TWO

Slow cooked lamb shoulder / rosemary roast potatoes / pearl  
cous cous / mint and pomegranate salad / lamb jus / herb labna (DF) \$94





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**SIDES**

\$12

Sauteed broccolini and green beans/toasted almonds (V)

Black garlic roasted kipfler potatoes (GF V)

Crunchy iceberg/tangy mayo/dill/chives/pickled shallot (V GF DF)

Spiced cauliflower/turmeric yoghurt/fried curry leaves (V GF)

**DESSERT**

YV sweetened feta mousse/local plums \$18

Davidson's plum dust/macadamia/myrtle meringue (GF)

Upside down rhubarb cake/cinnamon crumble/dark chocolate sorbet raspberry/rhubarb crisp (VE GF) \$18

Granny's shortbread/YVC native wattle seed ice cream/juniper ganache tawny gel/poached grapes (V) \$18

Whipped chocolate, salted caramel and hazelnut dome crystallised chocolate/cocoa nibs \$18

YV Chocolaterie trio of Ice creams/sorbets (GF) \$17

YV Cheese selection/house garnishes \$21



Good evening, let's eat!